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ering the sources and uses of the oils and fats used as food.

In this connection they will experiment with milk, each grade attempting to make butter good enough to serve at luncheon to the other grades. They will first set a certain quantity of milk under various conditions of temperature, in cold water and in deep and shallow pans, and measure the amount of cream which rises during twenty-four hours.

They will be allowed to find out for themselves just how to make the cream into butter. The Third and Fourth Grades may use *Stories of Industry*, Volume II (pages 100 to 108, inclusive), as a textbook. The First and Second Grades will have pictures and data provided at school, and will find out all they can at home about making butter.

Each child will then churn, wash, salt, and serve the butter according to his own judgment. He will note and record the results of his experiments, and will discover the difference in the color, taste, and consistency of whole milk, skim-milk, sour milk, buttermilk, and whey. They will also make and serve cottage cheese during the month.

Recipe 1:

Each child will take one-half cup of milk.

If we allow one-quarter cup of lemon juice to one quart of milk, estimate how much lemon juice should be given to each child.

Put the lemon juice in the milk, and allow it to stand until coagulated.

Heat slowly, but do not boil until the whey and curd have separated. Turn all into a col-

ander lined with a square of white cheese-cloth, and drain off the whey.

Add to the curd a little salt and cream, and mix all together into the form of little cakes or balls for the table.

Recipe 2:

Milk that has soured naturally may be placed in a pan over a kettle of hot water until the whey settles to bottom of the pan. The curd may then be treated and served as in Recipe 1.

Number work in this connection, as explained in previous numbers of the **COURSE OF STUDY**, will consist in the careful measuring and weighing of the materials, in estimation of amounts to be used in the testing of temperatures, and in keeping of the necessary accounts as to the cost of materials for the month, and in the finding of each person's share of the expenses.

Reading: Many books and pictures for reference in this study will be placed in the library where the children may have free access to them. Paragraphs in these books that are especially adapted, or that bear directly upon the child's experience, will be marked by the teacher. The children may use the stories and facts thus gained in entertaining their guests during the luncheon at which their own butter or cheese is served.

From Mrs. Kellogg's *Science in the Kitchen* selections will be made describing the Oriental method of churning butter in a goat's skin, and the butter of Jerusalem. Parts of *A Dog of Flanders* may be read to advantage. From the encyclopedias, and the various geographies and histories, stories will be compiled by the teachers illustrating the use of cow's butter and oil in Greece and Rome; of butter and oil from olives and coconuts, and of animal oils and fat as used by the Eskimos.

References: *Milk as Food*, Farmers' Bulletin, No. 74; Knight, *Food and Its Functions*; Webb, *Butter-Making*; Wing, *Milk and Its Products*; Mrs. Kellogg, *Science in the Kitchen*.

Organization of a Library

Irene Warren

Frances Simpson

Accession Book: Every book should be carefully recorded as soon as it has been checked with the bill and collated. A blank book with the proper headings and known

as an accession book has been made for this purpose. It may be secured in a morocco-bound volume of five thousand entries, in press-board with one thousand entries,

or in single sheets. A sample of the page is here given to show the entries:

ing to the library should bear the official name of the library. Care should be taken

Number	AUTHOR	TITLE	PLACE & PUBLISHER	Year	Pages	Size	Binding	Source	Cost	Class	Book	Vols.	REMARKS
51	Walter Williams Brown		Pa. Legend	1881	162			Del. McGraw	75	511	178		
52	Mary J. A.	Burgess's American (New edition)	B. Hays	1881	429				25	B	F33		1st. 1881
53													
54													
55													
56													
57													
58													
59													
60													

The accession book contains the life history of every book from the time it enters the library until it leaves it. A list of rules for entering books is given in the front of each book, and may also be found in the New York State Library School *Rules for a Catalogue*.

Each volume is given the number of the line on which it is entered. This number is placed on the lower margin of the first recto after the title-page. The same number is never assigned to two books, even if the first one is lost or sold, or an exact duplicate is obtained. Where there is a large collection of books, the Bates numbering stamp will be found a great convenience in stamping the accession number on the books.

A list of abbreviations is given in the front of the accession book which should be used in entries. Under the heading "Source" the name of the giver, if a gift, or the firm from whom bought, is given. Under "Cost" the actual amount paid in dollars and cents should be given. Under "Remarks" the rebinding, loss, or anything of value in the book's history should be recorded.

Marks of Ownership: Every book belong-

ing to the library should bear the official name of the library. Care should be taken to deface the book as little as possible. A perforating stamp is the safest mark, but an embossing stamp or rubber stamp may be used. Every book should be stamped on the upper right-hand corner of the title-page, and also on the same corner of the main paging of the book. A little of the print should be taken in each time. If there are valuable plates in the volume they should be stamped on the middle of the back with a small, neat rubber stamp.

Labels: Every book should bear a label on the back where the class number can be plainly printed on in Higgins' Black Waterproof ink. A plain white gummed label, oval, or with clipped corners, as in the Dennison No. 16A, is the neatest and most serviceable. A little household ammonia rubbed on where the label is to be pasted will take the glue out of the binding and make the label adhere. A piece of leather cut about the width of the back of an average book and about four inches long, with a hole the size of the label cut three-quarters of an inch from the bottom, will enable the person pasting to keep the labels even. This adds greatly to the appearance of the library.